THE FACULTY CLUB

WEDDING PACKAGE

Beautiful Beginnings  Elegant Endings!

The Faculty Club offers you refined elegance and luxurious surroundings in the heart of the city!

The Faculty Club is the ideal venue for wedding ceremonies and wedding receptions.

At the Faculty Club, we are dedicated to making your wedding unforgettable!

We recognize that the memories of a wedding last forever. And, the Faculty Club team is here to make sure your memories are of a perfect celebration designed the way you envisioned, with the start of an exquisite reception followed by a sumptuous meal. Our experienced professional staff will be there every step of the way to make your wedding a stunning success!

The Faculty Club takes pride on our commitment to guest service and attention to details.

Whether it is designing a custom menu, decorating ideas or referrals to our top notch professionals, you are in great hands.

THE FACULTY CLUB

UNIVERSITY OF TORONTO

The Faculty Club of the University of Toronto, 41 Willcocks Street, Toronto, Ontario M5S 1C7
Telephone 416-978-6325, Fax 416-971-2062, email faculty.club@utoronto.ca
https://www.facultyclub.utoronto.ca/default.aspx
Thank you for considering The Faculty Club for your special event. The following brochure is an outline on The Faculty Clubs' function details and prices. We have attempted to anticipate most of your questions, however, should you note something that has not been specified, such as menu suggestions, you need only to ask and we shall do our best to accommodate you.

All bookings must be made through the Faculty Club office. Office hours are Monday through Friday, between 9:00 a.m. and 4:00 p.m.

Telephone: 416-978-6325.
Email: faculty.club@utoronto.ca

Please Note:

We can customize a menu or package to suit your individual requirements.
Please speak to our experienced event planners.

All prices are subject to 15% Service Charge and 13% HST Prices are subject to change without notice.

Final guarantee of attendance on all food functions is required three (3) business days prior to the function date excluding holidays and the guarantee must not fall below the minimum number required for the function room booked.
Wedding Package # 1

RECEPTION

Stationary

Sushi Platter (3 pieces per person)

Mediterranean Dips & Olives Platter With Grilled Pita

Hors D’oeuvres (4 pieces per person)

Crab Cake with Lemon Aioli

Asian Scallops with Ginger & Scallions Bocaccini

Cheese & Grape Tomato Skewers

DINNER

Assortment of ACE Bakery Dinner Rolls With Sweet Butter & XV Olive Oil

Appetizer (Select One)

Seasonal Soup

or

Smoked Duck on a bed of Heritage Greens With Orange Slices & a Citrus Vinaigrette

or

Ahi Tuna Crusted with Sesame Seeds On a Bed of Mango & Nappa Cabbage Coleslaw

Entremets (Select One)

Poached Pear Granita with Pear William Liquor

or

Lemoncello Liquor Ice Granita

Entree

(Exact number of entree selections is required in advance)

Canadian Angus Beef Tenderloin (6oz) with Port Au Jus

or

Arctic Char Filled with Maple & Orange Glaze

or

Chevre, Polenta & Grilled Vegetable Tower with Tomato, Coulis

or

All entrees served with appropriate starch and seasonal vegetables

DESSERT

Trio of Desserts

Mini Chocolate Lava Cakes, Crème Brulee & Pistachio Ice Cream with Fruit Coulis & Berries

Coffee (Regular of Decaffeinated) & a Selection of Fine & Herbal Teas

DESSERT TABLE

Artisan Cheese Platter, Fresh Seasonal Fruit Platter, Chocolate Dipped Strawberries, Assorted French Pastries & Italian Biscotti

Includes Complimentary Cake Cutting & Later Night Coffee & Tea

BEVERAGE SELECTIONS

Host Bar (6 hours, Premium Brands & Mixed Cocktails) (charged on consumption)

Sparkling Wine Toast (1 Glass per person)

Red & White Premium Wines (2 Glasses per person)

$160 per person (exclusive of Tax & Gratuity)
RECEPTION

Stationary

Sushi Platter (2 pieces per person)

Mediterranean Dips & Olives Platter With Grilled Pita

Hors D’oeuvres (4 pieces per person)

Bocconcini Cheese & Grape Tomato Skewer

Spinach & Feta Cheese Phyllo Pastry

Salmon Skewers

DINNER

Assortment of ACE Bakery Dinner Rolls With Sweet Butter

Appetizer (Select One)

Seasonal Soup
or
Romaine Salad With Grape Tomatoes & Asiago Cheese, Served With Roasted Garlic Dressing

Entree
(Exact number of entrée selections is required in advance)

Duo of Beef Filet Mignon (4oz) & 1/2 Boneless Cornish Hen With Stuffing Served With a Green Peppercorn & Brandy Sauce
or
Arctic Char Filled with Maple & Orange Glaze
or
Chevre, Polenta & Grilled Vegetable Tower with Tomato, Coulis
or
All entrees served with appropriate starch and seasonal vegetables

DESSERT

Duo of Mini Crème Brulee, Raspberry Sorbet & Berries

Coffee (Regular of Decaffeinated) & a Selection of Fine & Herbal Teas

DESSERT TABLE

Fresh Seasonal Fruit Platter, Chocolate Dipped Strawberries, Assorted French Pastries & Italian Biscotti

Includes Complimentary Cake Cutting & Later Night Coffee & Tea

BEVERAGE SELECTIONS

Host Bar (4 hours, Regular Brands & Mixed Drinks Only—No shots/shooters) (charged on consumption)

Sparkling Wine Toast (1 Glass per person)
Red & White Premium Wines (2 Glasses per person)

To add one(1) extra hour of host bar—$7.00 pp + taxes & gratuities

$140 per person (exclusive of Tax & Gratuity)
Wedding Package # 3

RECEPTION

Hors D’oeuvres
(3 pieces per person)

Crispy Asian Vegetarian Spring Rolls
Served With Plum Sauce

1/2 Jumbo Shrimp with Dill Mayonnaise & Red Pepper on Cucumber

Wild Mushroom & Polenta Squares with Asiago Cheese

DINNER

Assortment of ACE Bakery Dinner Rolls With Sweet Butter & XV Olive Oil

Appetizer (Select One)

Leek & Potato Soup with Gorgonzola Cheese
or
Baby Spinach Salad with Mandarin Oranges, Mushrooms, Toasted Almonds & Served with Tarragon Vinaigrette

Entree
(Exact number of entrée selections is required in advance)

Roasted Cornish Hen Stuffed with Caramelized Apples, Sundried Cranberries, Toasted Almonds & Served with Calvados Sauce
or
Baked Atlantic Salmon Fillet with Lemon Butter Sauce & Fennel Salsa
or
Japanese Eggplant Stuffed with Mediterranean Vegetables Served with a Thai Curry & Coconut Sauce
or
All entrees served with appropriate starch and seasonal vegetables

DESSERT

Black & White Chocolate Mousse with Fresh Berries

Coffee (Regular of Decaffeinated) & a Selection of Fine & Herbal Teas

Includes Complimentary Cake Cutting & Later Night Coffee & Tea

BEVERAGE SELECTIONS

Host Bar (4 hours max., Regular Brands & Mixed Drinks Only) (charged on consumption)

Sparkling Wine Toast (1 Glass per person)

Red & White Premium Wines (2 Glasses per person)

Extra one(1) hour of host bar—$7.00 pp + Tax & Gratuity

$125 per person (exclusive of Tax & Gratuity)
Wedding Package # 4

RECEPTION

Hors D’oeuvres
(3 pieces per person)

Beef with Teriyaki & Ginger Sauce

Smoked Salmon & Cream Cheese Rosette on Pumpernickel Rounds

Assortment of Savoury Tarts

DINNER

Assortment of ACE Bakery Dinner Rolls With Sweet Butter & XV Olive Oil

Appetizer (Select One)

Tomato Bisque with Crème Fraiche Pesto

or

Salad Panache

Baby Greens with Julienne of Vegetables

Entree

(Exact number of entrée selections is required in advance)

Baked Chicken Supreme Stuffed With Goat Cheese & Spinach, Served with a Sundried Tomato Jus

or

Japanese Eggplant

Stuffed with Mediterranean Vegetables

Served with a Thai Curry & Coconut Sauce

All entrees served with appropriate starch and seasonal vegetables

DESSERT

Semi-Sweet Belgian Chocolate Cup

With French Vanilla Ice Cream, Fresh Berries & Fruit Coulis

Coffee (Regular of Decaffeinated) & a Selection of Fine & Herbal Teas

Includes Complimentary Cake Cutting & Later Night Coffee & Tea

BEVERAGE SELECTIONS

Host Bar (3 hours max., Regular Brands & Mixed Drinks Only, no shots/shooters) (charged on consumption)

Sparkling Wine Toast (1 Glass per person)

Red & White Premium Wines (2 Glasses per person)

Add one(1) extra hour of host bar—$7.00 pp + tax & gratuities

$115 per person (exclusive of Tax & Gratuity)
MEMBERSHIP

The Faculty Club of The University of Toronto is a private club catering only to members. All functions held at The Faculty Club must be booked or sponsored by a Faculty Club member. For further information about membership/sponsorship please give us a call.

SPONSORED EVENTS

When a member sponsors a function, it is necessary for this member to fill in the enclosed Sponsorship Form and Confirmation of Booking Form. NOTE: For sponsored events, a VISA, Master Card or AMEX number and expiry date is required.

NUMBER ATTENDING/CONFIRMATION

An estimate of the number of guests attending must be given at the time of booking. The Club is to be notified within 1 week prior of the event of the exact number of guests expected for the function. We will then bill you for this number as a minimum. If the number of actual guests exceeds the confirmed number, then the additional numbers will be billed accordingly.

PRICE QUOTATIONS

Price quotations, verbal or written, are subject to change, however, prices quoted up to 60 days prior will be honoured. All prices are subject to 15% service charge and 13% H.S.T.

PAYMENT / DEPOSIT

All Charges incurred will be billed to the member’s or sponsoring member’s account. It is the responsibility of the club member to make sure that any event that is sponsored or hosted by her/him is paid in full within the guidelines outline below. If a statement of account has to be sent to a person or company other than the listed member, please advise at the time of booking.

For special events, a $1,800.00 deposit is required at the time of booking. This deposit is non-refundable. A cleaning and damage deposit in the amount of $200.00 is required when the contract is signed, and will be refunded by mail within two weeks following a satisfactory facility inspection at the conclusion of the event. Rice, birdseed confetti, glitter, etc. is strictly prohibited from being scattered in or on the facility ground, and will result in the loss of the cleaning deposit.

50% of the estimated charges, based on the guaranteed minimum number of guests, are required four weeks prior to the event. The remaining balance is due 2 weeks prior to the event. If payment is late, a money order or credit card number is required.

For sponsored events, a credit card is required at the time of booking. An estimated charge will be processed prior to the event.
BOOKING POLICY & PROCEDURES

OVER PAYMENT

Refunds will follow after the event. Members are reminded that they are responsible for all charges made on their account and the conduct of all guests at any event sponsored by them.

CANCELLATION POLICY

If the member/client terminates this contract for any reason, the Faculty Club shall be entitled to retain in full, the first deposit together with any and all additional deposits and fees paid to the Faculty Club. The member/client acknowledges and agrees that aforementioned cancellation charges are not a penalty and that the charges represent a genuine and reasonable estimate of the losses and damages to the Faculty Club resulting from the cancellation. However, if thirty days’ notice of cancellation of an event is given, the deposits can be used against any event booked within one year from the original date of the event.

This will be allowed one time ONLY and only if we are able to rebook the original space.

Cancellation in writing less than one month prior, will incur room rental charges, unless we can rebook.

Cancellation in writing within ten (10) business days before the event will be charged 50% of the cost. (50% food charges and 100% room rental fee).

Cancellation within 5 business days before the event will be charged 100% of the food charges and 100% room rental fee.

No cancellation notice but non-appearance – full charge for the function (100%).

TAXES & GRATUITIES

Please note that food and beverages are subject to a 15% gratuity and 13% HST. Room, equipment & set up charges are subject to 13% HST.

RELOCATION

The Faculty Club reserves the right to relocate any function to an alternate room within the club when necessary, due to changes in guaranteed numbers.

FORCE MAJEURE

No failure or omission in the performance of any obligation of The Faculty Club under this contract shall be deemed a breach of this agreement or create any liability for damages if such failure arises from any cause beyond the control of The Faculty Club.

LABOUR DISPUTE

In the event of a labour strike, The Faculty Club reserves the right to cancel an event or reschedule to a later date.
BOOKING POLICY & PROCEDURES

MENU SELECTION

Please choose one menu for the group. If you would like a choice of two entrées, the price will increase to the higher entrée price. The exact breakdown of each entrée is to be confirmed to the Catering office no later than two weeks prior to the event. Menu confirmed less than two weeks and may be subject to an additional charge due to a required minimum order from suppliers.

The group contact must provide identification of each entrée through the use of place cards, tickets, colour coded cards, etc. We can also provide a special menu for people with dietary restrictions. Those guests who are to receive these special meals must be identified to the staff prior to the service commencing. This can only be arranged if the request is made prior to the event. Should you have request, we would be pleased to discuss it with you. **Menus need to be confirmed 2 weeks prior to the event.**

A complimentary menu tasting is available for the Bride & Groom. The ‘tasting’ provides members an understanding of the quantity and quality of culinary art that will be provided for your wedding. Unfortunately, we are unable to provide individual samplings or guarantee that the menu served will be identical to your chosen menu.

FOOD & BEVERAGE & CAKES

A minimum of 75 people is required on Saturday with a minimum charge of $75.00 per person, including Food and Bar (not including service charge, taxes or room rent).

All food and beverages must be purchased from The Faculty Club. No food of any kind, except wedding/birthday cakes can be brought into the Club. All wedding cakes must be delivered one hour prior to the reception. The club is not responsible for any cakes stored overnight. It is up to the wedding party to move the cake to the cake table. The club is not responsible for any damage done to the cake. Due to health and safety standards, The Faculty Club does not allow any food prepared by their kitchen to leave the premises. Any exception to this rule will be made at the discretion of the Club management only. In such cases, the Club waives any liability whatsoever resulting from the transport, refrigeration or preparation of said food once it leaves the Club property.

Any Saturday deliveries must be made on Friday or 1 hour before the function. During the months of July & August all Saturday deliveries must be made on Friday between 9:00 am and 2:30 pm. Please note that we are not responsible for delivery or condition of cakes delivered. There will be a service charge of $1.00 per person for the cutting and serving of wedding cakes. The club does have a cake knife. No liquor or beverage services will be permitted prior to 11:00a.m. and after 1:00a.m.

*Wedding and birthday cakes are available through the Club. Please inquire.*

*Kosher meals are available upon request. Please give at least 1 weeks’ notice. Please consult us for prices.*
BOOKING POLICY & PROCEDURES

CODE OF CONDUCT

It is the Club’s responsibility to act according to the Alcohol & Gaming License. The law requires that liquor sales licensees do not serve anyone to the point of intoxication. The Faculty Club reserves the right to control all functions held on the Club premises and to discontinue service of alcoholic beverages at any time, if in the judgment of the Club staff on duty, it would be in the best interest of the Club and members/guests to do so. The Club reserves the right to ask members/guests to leave the Club's premises.

The member and his/her guests will be responsible for any misuse, damage or losses sustained to the premises of the Club incurred as a result of the member's or his/her guest's conduct. Children must not be left unattended at any time. The Club does not permit the affixing of anything on the walls, floors or ceiling of rooms with nails, staples, tape or any other substance, unless approval is given by the management. In the event this is done and any damage is suffered, the cost of repair and/or replacements will be billed. The management reserves the right to ask any person to leave the building if any house rule is being abused. No person is allowed in any other part of the building, other than the designated area where the function is being held.

RULES AND REGULATIONS OF THE FACULTY CLUB

1. The Faculty Club reserves the right to close down the event should it pose a security risk to guests, staff or Faculty Club property.
2. Smoking is not permitted inside The Faculty Club, however guests may smoke outside.
3. The Faculty Club has a zero tolerance policy for any use of force including public displays of belligerence or physical abuse directed at any staff member or guest, or for possession of objects which could be construed as weapons.
4. The University of Toronto has a strict policy on the service and consumption of alcoholic beverages.
5. The Faculty Club servers are required to implement the University standards as well as those of the AGCO. We reserve the right to refuse service to any person we believe has reached a level of intoxication above 0.08% BAC.
6. The Faculty Club reserves the right to refuse to admit any person to its premises if, in the opinion of The Faculty Club staff acting reasonably, there is reason to believe that such person may violate any of the above Rules and Regulations of The Faculty Club.

DAMAGES

You agree to indemnify and save harmless The Faculty Club, its officers, employees and agents from all claims of every kind in respect of any injury, loss or damage resulting from the performance or nonperformance of this agreement (or in any way arising out of your willful or negligent act or omission), unless the injury, loss or damage is caused by the willful or negligent act or omission of The Faculty Club or any of its officers, employees or agents while acting within the scope of their duties. In particular, you agree to pay for any damages resulting to the property of The Faculty Club caused by you or your guests (including charges associated with removing any confetti, sprinkles, flower petals, or any similar decorative items). The Faculty Club is not responsible for any items left on the premises which are lost or stolen.

Rice, birdseed confetti, glitter, etc. is strictly prohibited from being scattered in or on the facility ground, and will result in the loss of the cleaning deposit.
RENTAL FEES

At the Faculty Club we can accommodate weddings from 2 people up to 140 from Monday—Sunday. Please see below our rental fees and room capacities.

**MONDAY—FRIDAY**

<table>
<thead>
<tr>
<th>Room Name</th>
<th>Full Day 8am-4pm</th>
<th>½ Day AM 8am-12am</th>
<th>½ Day PM 1pm-5pm</th>
<th>Reception 6pm-10pm</th>
<th>Lunch 12-2pm Dinner 6-10pm</th>
<th>Dinner/Dance 6pm-12pm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wedgwood Dining Room</td>
<td>$800.00</td>
<td>$450.00</td>
<td>$450.00</td>
<td>$1,000.00</td>
<td>$450.00</td>
<td>$1,200.00</td>
</tr>
<tr>
<td>Main Lounge</td>
<td>$400.00</td>
<td>$300.00</td>
<td>$300.00</td>
<td>$350.00</td>
<td>$300.00</td>
<td>n/a</td>
</tr>
<tr>
<td>Fairley Lounge</td>
<td>$400.00</td>
<td>$250.00</td>
<td>$250.00</td>
<td>$225.00</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>W.D. Foulds</td>
<td>$350.00</td>
<td>$200.00</td>
<td>$200.00</td>
<td>$200.00</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Primrose</td>
<td>$400.00</td>
<td>$250.00</td>
<td>$250.00</td>
<td>$200.00</td>
<td>$200.00</td>
<td>n/a</td>
</tr>
<tr>
<td>Upper Dining</td>
<td>$550.00</td>
<td>$300.00</td>
<td>$300.00</td>
<td>$350.00</td>
<td>$275.00</td>
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</tr>
<tr>
<td>Patio</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>$200.00 to $500.00</td>
<td>$350.00 Dinner Only</td>
<td>n/a</td>
</tr>
<tr>
<td>3rd Floor Board Rooms</td>
<td>$200.00</td>
<td>$100.00</td>
<td>$100.00</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
</tbody>
</table>

(a) Events that go past 10:00pm will be subject to additional charges (200.00 per hour).
(b) $300.00 with rental of Main Dining Room
(c) Semi-private Space, Maximum 75 people, no A/V available
(d) Food & Beverage minimums in effect during meal periods (for more details speak to event planner)
(e) Events that begin prior to 8am will incur additional charges (for details speak to event planner)
(f) Prices vary depending on required space needed
(g) Early Opening $150.00/hour
SATURDAY RENTAL RATES

4 hour day time event: $1,200.00 (+applicable taxes).
8 hour evening event: $1,700.00 (+applicable taxes).

The rental space includes; the Wedgwood Dining Room, the Main Lounge, the Fairley Lounge, Primrose Room and the Upper Dining Room.

The Patio is available for an extra fee of $350.00 (+applicable taxes)

Saturday Food & Beverage Minimums

Day-time event: $4,000.00 (not including Service Charge of 15% and HST of 13%).

Evening event: $6,000.00 (not including Service Charge of 15% and HST of 13%)

SUNDAY RENTAL RATES

4 hour day time event: $1,600.00 (+applicable taxes).
8 hour evening event: $2,500.00 (+applicable taxes).

Your rental space includes; the Main Dining Room, the Main Lounge, the Fairley Lounge, the Primrose Room and the Upper Dining Room.

The Patio is available for an extra fee of $500.00 (+applicable taxes)

Sunday Food & Beverage Minimums

4 hour event: $6000.00 (not including Service Charge of 15% and HST of 13%)

8 hour event: $10,000.00 (not including Service Charge of 15% and HST of 13%)
ROOM SET UP

(Maximum set-ups may vary depending on A/V equipment Food & Beverage requirements)

ROOM SET UP FEES

Main Dining Room: $125.00
Upper Dining Room: $100.00
All other rooms are: $60.00.

For all other set-up styles or floor plans speak with the club’s event coordinator for a room set-up quote.

<table>
<thead>
<tr>
<th>Room</th>
<th>Reception</th>
<th>Theatre*</th>
<th>Boardroom</th>
<th>U-Shape Outside</th>
<th>Hollow Square</th>
<th>Sep. Tables (rounds/rect.)</th>
<th>w/Dance Floor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Dining</td>
<td>250</td>
<td>150*</td>
<td>30</td>
<td>30</td>
<td>36</td>
<td>140**</td>
<td>100</td>
</tr>
<tr>
<td>Main Lounge</td>
<td>80</td>
<td>50</td>
<td>20</td>
<td>26</td>
<td>24</td>
<td>40</td>
<td>n/a</td>
</tr>
<tr>
<td>Fairley Lounge</td>
<td>30</td>
<td>30</td>
<td>20</td>
<td>n/a</td>
<td>n/a</td>
<td>24</td>
<td>n/a</td>
</tr>
<tr>
<td>W.D. Foulds</td>
<td>20</td>
<td>30</td>
<td>18</td>
<td>18</td>
<td>24</td>
<td>35</td>
<td>n/a</td>
</tr>
<tr>
<td>Primrose</td>
<td>40</td>
<td>50</td>
<td>28</td>
<td>n/a</td>
<td>n/a</td>
<td>25</td>
<td>n/a</td>
</tr>
<tr>
<td>Upper Dining</td>
<td>120</td>
<td>120</td>
<td>30</td>
<td>30</td>
<td>34</td>
<td>64</td>
<td>n/a</td>
</tr>
<tr>
<td>Patio</td>
<td>75</td>
<td>75</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>75</td>
<td>n/a</td>
</tr>
<tr>
<td>3rd Floor South Bdrm.</td>
<td>n/a</td>
<td>n/a</td>
<td>4</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
</tbody>
</table>

*Additional charges will occur if furniture must be removed from the room and stored
**With no head table, panel table or a/v (guest size will vary depending on room set-up, etc.

INTERNET ACCESS

Complimentary wireless internet access is included in every room.
ADDITIONAL CHARGES

TAX & GRATUITIES

Please note that food and beverages are subject to a 15% gratuity and 13% HST. Room equipment and set-up charges are subject to 13% HST.

MUSIC CHARGES

(1) Socan Fees
The Society of Composers, Authors and Music Publishers of Canada is the Canadian copyright collective for the right to communicate to the public and publicly perform musical works.
The following charges will be applied to functions where there is music played. It is the host’s responsibility to inform us if there will be music

- Without Dancing $29.56 (+HST)
- With Dancing $59.17 (+HST)

(2) Music Royalties
This tariff applies to any event that provides sound recordings embodying musical works.
The fee is payable for each event.

<table>
<thead>
<tr>
<th>Room Capacity</th>
<th>Fee Per Event w/o Dancing</th>
<th>Fee Per Event w/ Dancing</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-100</td>
<td>$ 9.25 (+HST)</td>
<td>$18.51 (+HST)</td>
</tr>
<tr>
<td>101-300</td>
<td>$13.30 (+HST)</td>
<td>$26.63 (+HST)</td>
</tr>
<tr>
<td>301-500</td>
<td>$27.76 (+HST)</td>
<td>$55.52 (+HST)</td>
</tr>
<tr>
<td>Over 500</td>
<td>$39.33 (+HST)</td>
<td>$78.66 (+HST)</td>
</tr>
</tbody>
</table>

PIANO RENTAL

Baby Grand (Located in Min Lounge) : free to use. It may need tuning prior to use at a cost of $130.00.
Yamaha Keyboard (can be in any room): $100.00.

PARKING

We have a total of 6 parking spaces available to the east (3) and to the west (3) of the club. Parking spaces are available through the club. All-day passes are available for $22.00 + HST and a 1/2 day pass (4 hours or less) $12.00 +HST.

DÉCOR & FLOWERS

There is no charge to bring in floral arrangements, decorations or specialty linens. They must arrive 2 hours prior to the event.

No FLAMABABLE candles are permitted in the club. Votive (flameless) candles are available at a cost of $1.50 each and last approximately 8 hours. Flameless 6” candles are available at a cost of $3.00 each.

Navy tablecloths and napkins are provided. Upon request coloured and specialty linens can be ordered (based on advanced notice and availability.)

Please note that the club does not allow any décor or other materials to be posted on the walls. The club does not allow confetti, sprinkles, or the use of smoke or bubble machines.
SUGGESTED VENDORS

Cakes
(Specialty Cakes are available through the club)

- **Dufflets**: 416-536-1330, www.dufflet.com
- **Baker Street Bakery**: 416-785-9666, www.bakertstreet.ca
- **Prairie Girl Cupcake**: 416-504-2253, www.prairiegirlbakery.com

Event Planner

- **Angelique’s Weddings & Events**: 905-937-0355, www.angelinequessweddings.com

Florists

- **Linden Grove Floral Studio**: 416-530-2427, www.lindengrove.ca
- **Mums & Roses**: 416-960-1282

Cakes (Specialty Cakes are available through the club)

- **Dufflets**: 416-536-1330, www.dufflet.com
- **Baker Street Bakery**: 416-785-9666, www.bakertstreet.ca
- **Prairie Girl Cupcake**: 416-504-2253, www.prairiegirlbakery.com

Event Planner

- **Angelique’s Weddings & Events**: 905-937-0355, www.angelinequessweddings.com

Florists

- **Linden Grove Floral Studio**: 416-530-2427, www.lindengrove.ca
- **Mums & Roses**: 416-960-1282

Ceremony Officiants

- **All Seasons Wedding Ceremonies**: www.allseasonsweddings.com
- **Campus Chaplains Association**: chaplains@utoronto.ca
- **Sarah Bunnett-Gibson**: www.sarahbunnett-gibson.com
- **Martin Frith**: www.ceremonieswithchoice.ca

Photography

- **Wedding Reps**: 647-457-7377, nick@weddingreps.com
- **Grayson Lee**: 416-301-2750, www.bygrayson.com
- **Corina V. Photography**: 905-337-3472, www.corinavphotography.com

Chapels/Ceremony/Locals

- **The Faculty Club**, 416-978-6325, 41 Wilcocks Street
- **Knox College (Presbyterian)**, 416-978-2785, 59 St. George Street
- **Multi Faith Centre**, 416-978-5536, 569 Spadina Avenue
- **Newman Centre (Catholic)**, 416-979-2468, 89 St. George Street
- **St. Michael’s (Catholic)**, 416-926-1300, 18 St. Mary Street
- **Trinity College (Anglican)**, 416-978-3288, 6 Hoskins Avenue

For photography locations on the St. George Campus you must obtain a permit through the Office of Space Management: 416-978-2187, www.osm.utoronto.ca
SUGGESTED VENDORS

Entertainment


D.J.’s


Musicians


Chase Sanborn Trip (Faculty of Music, U of T): www.chasesanborn.com


Accommodations

Hotels


other

University of Toronto—Short Term Summer Booking: www.housing.utoronto.ca


Limousine


Child care services & entertainment

Improve Care, Conferences & Event Child Care Services: 647-287-5433, www.improvecare.ca
